

THE KITH



MICHELIN 2026

STARTERS

ARANCCINI DE CARNE SECA COM ABÓBORA	44
Crispy arancini stuffed with dried beef and pumpkin. Served with aioli. Portion of 4 units.	
VINAGRETE DE POLVO	62
Octopus vinaigrette served with house-made focaccia toasts.	
GUIOZA DE PORCO	43
Pork gyoza with oriental sauce and chives. Portion of 4 units.	
GOHAN FRITO	46
Fried rice ball with salmon baterra, teriyaki and furikake. Portion of 2 units.	
MIX DE FOLHAS VERDES E ABÓBORA CABOTIÁ NA BRASA (VEG)	32
Mixed greens with fire-roasted cabotiá pumpkin and pumpkin seeds.	
CALDO DE FEIJÃO	32
Creamy slow-cooked bean broth seasoned with garlic, onion and house herbs. Served with crispy pork crackling.	

THE KITH EXECUTIVE MENU

Monday to Friday, all main courses come with one of the following starters of your choice.

Executive Menu Starters

Salada de abóbora cabotiá — cabotiá pumpkin salad (VEG)
Gohan frito — fried rice ball with salmon baterra, teriyaki
and furikake (+R\$10)
Guioza de porco — pork gyoza in oriental sauce (2 units)
Caldo de feijão — bean broth (+R\$5)

You may also add one of the following desserts:

Desserts

Bolo de coco — THE KITH coconut cake (+R\$10)
Pudim de doce de leite — dulce de leche pudding (+R\$10)
Torta mousse de chocolate — chocolate mousse tart
(+R\$10)
Salada de frutas — fresh fruit salad (+R\$10)
Cheesecake de frutas vermelhas — sugar-free red berry
cheesecake (+R\$15)

MAINS

ARROZ CARRETEIRO	72
Rice with paio sausage and filet mignon, cooked in beef broth and finished with a herb mix and a fried egg.	
P.F. DE CARNE DE PANELA COM LEGUMES NA BRASA	73
Traditional Brazilian pot-braised beef with white rice, beans, fire-roasted vegetables and house farofa.	
GRÃO DE BICO AO CURRY E BRÓCOLIS NA BRASA (V)	68
Chickpeas in curry and coconut milk with fire-roasted broccoli and basmati rice.	
MILANESA DE CARNE	72
Breaded beef cutlet served with potato salad and tomato vinaigrette.	
ESCONDIDINHO DE BRISKET COM MANDIOCA	69
Slow-cooked brisket with cassava purée and gratinated mozzarella.	
CHIBÉ DE CAMARÃO E PEIXE AMAZÔNICO GRELHADO	84
Cassava water flour with coconut milk, shrimp and coriander. Served with grilled Amazonian fish.	
SOBRECOXA NA BRASA	69
Grilled chicken thigh with pumpkin and ginger purée, fire-roasted broccoli and crispy chickpeas.	
RISOTO DE ARROZ NEGRO E SALMÃO	84
Black rice risotto with carrots, pearl onion and fire-roasted cherry tomatoes. Served with a grilled salmon fillet and cashew vinaigrette.	
LINGUINI AO CREME DE ABÓBORA E ESPETINHO DE CAMARÃO	79
Linguine in pumpkin cream with parmesan and a fire-grilled shrimp skewer.	
BRISKET ROTI E PURÊ DE BATATA	86
Slow-roasted beef brisket with beef roti sauce and mashed potato.	

(V) Vegetarian

(VEG) Vegan

STROGONOFF DE FILÉ MIGNON	76
Served with white rice and asterix potato chips.	
TARTARE THE KITH	75
Our take on filet mignon steak tartare, served with root-vegetable chips and a small green salad.	
RISOTO DE COSTELA	76
Arborio rice with slow-cooked short rib, parmesan and crispy cassava straw.	
RISOTO DE PARMESÃO AO LIMONE (V)	68
Arborio rice risotto with parmesan, Sicilian lemon and sliced almonds. Add a Saint Peter fillet or beef milanese for (+R\$15).	

SATURDAYS ONLY

FEIJOADA À VONTADE	85
All-you-can-eat Brazilian classic of slow-cooked black beans with smoked sausage, short rib and dried beef. Served with rice, collard greens, orange, fried banana and pork belly.	

DESSERTS

BOLO DE COCO	26
Traditional THE KITH coconut cake.	
PUDIM DE DOCE DE LEITE	28
With traditional Argentine dulce de leche.	
TORTA MOUSSE DE CHOCOLATE	28
THE KITH chocolate mousse tart made with 70% chocolate.	
CHEESECAKE DE FRUTAS VERMELHAS ZERO AÇÚCAR	32
Sugar-free red berry cheesecake.	
SALADA DE FRUTAS	18
Fresh house fruits selected daily.	

EXTRAS

Vinaigrette (+3)	Rice (+10)
Farofa (+3)	Beans (+10)
Egg (+6)	Extra protein (+25)

SOFT DRINKS

Still Water	9	Guaraná Antarctica	11
Sparkling Water	9	Guaraná Antarctica Zero	11
Coca-Cola	11	Schweppes Tonic	11
Coca-Cola Zero	11	Schweppes Citrus	11

HOUSE DRINKS

Passion fruit & lemongrass cooler	18
Lemon & ginger cooler	18
Cooler of the day	18
Iced mate with lemon	18
Juice of the day	18
Heineken Long Neck	17
Stella Artois Long Neck	17
Glass of House Wine	32
Glass of House Wine — Executive Menu	20
Espresso	11

CLASSIC COCKTAILS

APEROL SPRITZ	39
Aperol, brut sparkling wine, a splash of sparkling water and Bahia orange.	
BANZEIRO (LAERCIO ZULU)	42
Cachaça aged in umburana wood, sugar syrup, lime juice, dry red wine and ginger foam.	
CAIPIRINHA	38
Cachaça, Tahiti lime, sugar and love.	
CARAJILLO	38
Room-temperature espresso with Licor 43 and drops of orange essential oil.	
FITZGERALD	40
Gin, angostura, Sicilian lemon and sugar syrup.	
GIN & TÔNICA	40
Gin, tonic water, thin lemon slices, green grapes and mint.	
MOSCOW MULE	40
Vodka, sparkling water, lime, ginger and sugar.	
NEGRONI	40
Gin, sweet red vermouth and Campari, scented with Bahia orange.	
OLD FASHIONED	44
Bourbon, angostura bitters, sugar concentrate, scented with Bahia orange.	
PENICILIN	39
Scotch whisky, ginger concentrate, apis honey and lemon juice, finished with smoky whisky.	
BLOODY MARY	39
Vodka, tomato juice, Worcestershire sauce, Sicilian lemon, Tabasco, black pepper, olive brine and thyme.	



What is the Bib Gourmand?

The Bib Gourmand award is the MICHELIN Guide's recognition for kitchens that serve good food at great value.

Here at Kith we value an experience built on quality ingredients, fine-dining techniques and live fire.

We earned our first MICHELIN Guide mention in 2020 as a Bib Gourmand and renewed it in 2021, 2024, 2025 and 2026, with the Guide's return to Brazil.

MICHELIN
2020



MICHELIN
2021



MICHELIN
2024



MICHELIN
2025



MICHELIN
2026

